



Panettone Artigianale

con Panettone Tradizionale

Pre dough ingredients

	NATURAL Yeast	DAIRY Yeast
Panettone Artigianale	1000g	1000g
Water (or milk 500g)	450g	450g
Butter	200g	200g
Egg Yolks cat. A	100g	100g
Yeast	1g	25g
Total Dough	1751g	1775g

Dough ingredients

	NATURAL Yeast	DAIRY Yeast
Pre dough	1751g	1775g
Flour (340/360 W)	300g	300g
Sugar	300g	300g
Honey	30g	30g
Aromas	q.b.	q.b.
Egg yolks	150g	150g
Butter	200g	200g
Fruit and/or candied fruit	700g	700g
Totale Impasto	3431g	3455g

Pre-dough working procedure

Knead all ingredients except butter until smooth and dry. Then incorporate soft butter and knead until dough is elastic (dough temp 28°C). Let rise in cell at 27/30°C for about 10 to 12 hours for NATURAL LEVITATION and about 2 hours for DAIRY LEVITATION, until the dough has risen fivefold; it is recommended to carry out the LEVITATION TEST by placing 300g of dough in a 1-liter jug; use the dough only when the leavened product comes out of the jug.

Dough processing procedure

Knead pre-dough and flour until well formed; in sequence add the other ingredients in the order given in the recipe. Final temperature 29/30 °C. Allow to proof for 45 to 60 minutes in cell at 30°C. Break up, turn twice, place in ramekins. Let rise in cell at 27/30°C with 70/80% R.H. for about 5 hours for NATURAL LEVITATION and 3 hours for DAIRY LEVITATION.

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